Welcome.....

Congratulations on your choice of a Maytag gas range. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new range.

In addition, you will find a booklet entitled ***"Cooking Made Simple."*** It contains information on selecting cookware and provides baking, roasting and broiling tips.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the storage drawer frame.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card, record these numbers along with the purchase date below.

Model Number

_ _ _ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _ _ _

Date of Purchase

_____

IMPORTANT: Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.

If you have questions, write us (include your model number and phone number) or call:

Maytag Appliances Sales Company
Attn: CAIR℠ Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-9900 (USA)
1-800-688-2002 (CANADA)
1-800-688-2080 (U.S. TTY for deaf, hearing impaired or speech impaired)
(Mon. - Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 26.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

IMPORTANT SAFETY INSTRUCTIONS.....

Read and follow all instructions before using this pliance to prevent the potential risk of fire, electric sh personal injury or damage to the appliance as a resul improper usage of the appliance.

WARNING: If the information in this manual is not followed exactly, a fire o explosion may result causing property damage, personal injury or death.

– Do not store or use gasoline or oth flammable vapors and liquids in the vicinity of this or any appliance.

– WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas suppl from a neighbor's phone. Follow t gas supplier's instructions.**
- **If you cannot reach your gas suppli call the fire department.**

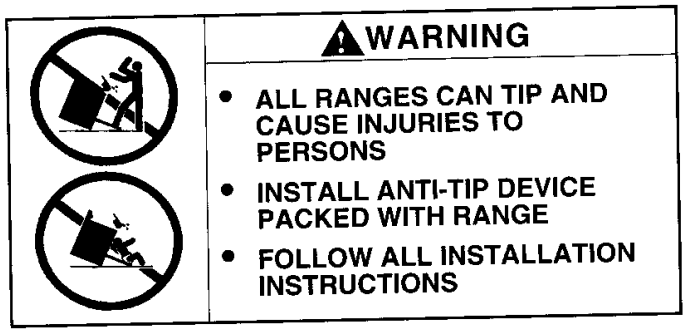
– Installation and service must be p formed by a qualified installer, servic agency or the gas supplier.

To ensure proper and safe operation: Appliance be properly installed and grounded by a qualified inst Have the installer show you the location of the gas sh valve and how to shut it off in an emergency.

Always disconnect power to appliance before servi

To ensure proper operation and avoid possible inj damage to unit do not attempt to adjust, repair, servi replace any part of your appliance unless it is specif recommended in this guide. All other servicing sho referred to a qualified servicer.

General Instructions


⚠WARNING
• ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS
• INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
• FOLLOW ALL INSTALLATION INSTRUCTIONS

WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, remove storage drawer and look underneath range to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

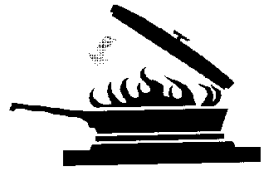
NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire



Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

If fire is in a pan on the surface burner, cover pan with lid or cookie sheet. **NEVER** attempt to pick up or move a flaming pan.

Child Safety

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.

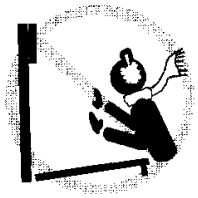
NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on the appliance door to reach items could be seriously injured.

IMPORTANT SAFETY INSTRUCTIONS (continued) • • •

About Your Appliance



NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

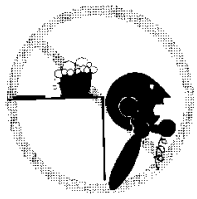
WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

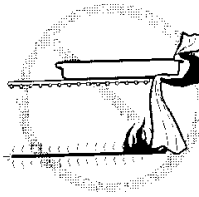
Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.



NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.

NEVER heat an unopened container on the surface burn or in the oven. Pressure build-up may cause container burst resulting in serious personal injury or damage to t appliance.



Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dishtowels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat fryi cool before attempting to move or handle.

Do not let cooking grease or other flammable materi accumulate in or near the appliance, hood or vent fan. Cl hood frequently to prevent grease from accumulating hood or filter. When flaming foods under the hood turn fan on.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Always place oven racks in the desired positions while o is cool. Slide oven rack out to add or remove food, u dry, sturdy potholders. Always avoid reaching into the o to add or remove food. If a rack must be moved while use a dry potholder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.

PREPARED FOOD WARNING: Follow f manufacturer's instructions. If a plastic frozen food tainer and/or its cover distorts, warps, or is otherwise aged during cooking, immediately discard the food a container. The food could be contaminated.

Utensil Safety

Use pans with flat bottoms and handles that are e grasped and stay cool. Avoid using unstable, warped ily tipped or loose-handled pans. Also avoid using especially small pans, with heavy handles as they co unstable and easily tip. Pans that are heavy to move filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.

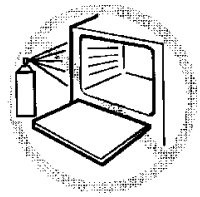
This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven



Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke, flare-ups or flaming. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

Slide-in ranges feature a cooling fan which operates automatically during a clean cycle. If the fan does not turn on, cancel the clean operation and contact an authorized servicer.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

Important Safety Notice and Warning

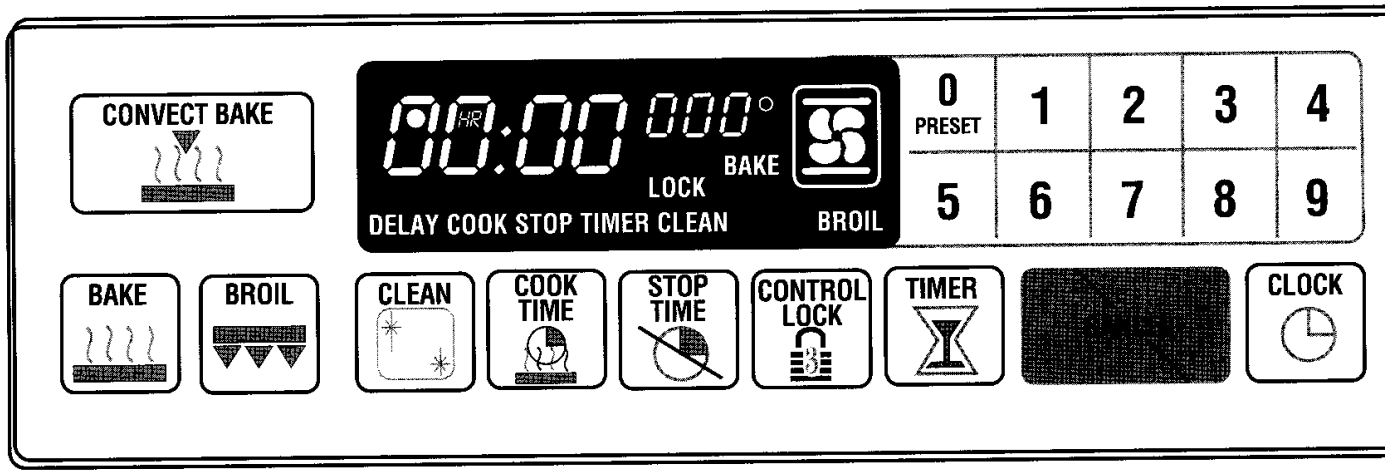
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

Save These Instructions for Future Reference

Controls at a Glance

The control panel is designed for ease in programming. The display window on the electronic control shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps.



NOTE: Styling and features may differ slightly depending on the model. **Control panel shown above includes Convec Bake feature.**

Function Pads

- Press the desired pad.
- Press the **Preset (0)** pad or the appropriate number pads to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

NOTE: Four seconds after entering the number, the time or temperature will automatically be entered. ***If more than 30 seconds elapse between touching a function pad and the number pads, the function will be canceled and the display will return to the previous display.***

Numbers

Use to set time or temperature.

CANCEL Pad

Use to cancel all programming except Clock and Timer functions.

CONVECT BAKE Pad (select models)

Use for convection baking or roasting.

1. Press **CONVECT BAKE** pad.
2. Press **PRESET (0)** pad for 325°F. Each additional press of the Preset (0) pad will raise the temperature 25°. Or, press the appropriate number pads for desired temperature.

See page 11 for additional information.

BAKE Pad

Use for conventional baking or roasting.

1. Press **BAKE** pad.
2. Press **PRESET (0)** pad for 350°F. Each additional p of the Preset (0) pad will raise the temperature 25°. press the appropriate number pads for desired temp ture.

See page 11 for additional information.

BROIL Pad

Use for top browning and broiling.

1. Press **BROIL** pad.
2. Press **PRESET (0)** pad for HI broil, press again for broil, or press the appropriate number pads to set sired broil temperature.

See page 15 for additional information.

CLEAN Pad

Use to set self-clean cycle.

1. Press **CLEAN** pad.
2. Press **PRESET (0)** pad for "3:00" hours of cleaning t
3. If more or less cleaning is desired, press the approp number pads. Cleaning time may be set between 2 a hours.

See pages 17-18 for additional information.

COOK TIME /STOP TIME Pads

Use to program the oven to start and stop automatically.

1. Press **BAKE** or **CONVECT BAKE** (select models) pad. Press the appropriate number pads for desired temperature.
2. Press **COOK TIME** pad. Press the appropriate number pads to enter cooking time in hours and minutes.
3. To delay the start of cooking, press **STOP TIME** pad. Press the appropriate number pads to enter the time you want the oven to stop.

See page 16 for additional information.

CONTROL LOCK Pad

The touch pads on the control can be locked to prevent unwanted use. They will not function when locked. The current time of day will remain in the display when this feature is activated.

If an oven function is currently being used, the controls cannot be locked.

To set: Press **CONTROL LOCK** pad for several seconds. A single beep will sound when control is locked.

If any pad is pressed when Control Lock is activated, OFF will appear in the display for 15 seconds.

To restore: Press and hold the **CONTROL LOCK** pad for several seconds. The indicator word OFF will disappear.

Setting the Clock

1. Press **CLOCK** pad.
   - The indicator word TIME will flash in the display.
2. Press the appropriate number pads until the correct time of day appears in the display.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **CLOCK** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

Setting the Timer

Use to set and then signal the completion of a time period up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity and can be set while another oven function is operating. ***THE TIMER DOES NOT CONTROL THE OVEN.***

1. Press **TIMER** pad.
   - The indicator word TIMER will flash and "0HR:00" appears in the display.
2. Press the appropriate number pads until the desired number of minutes or hours and minutes appear in the display.

   Example: To set the Timer for 5 minutes, press the **TIMER** pad and the number 5 pad. The control will begin countdown after a four second delay.

   Example: To set the Timer for 1 hour and 30 minutes, press the **TIMER** pad and the numbers 1,3,0 pads. The control will begin countdown after a four second delay.

3. The last minute of the countdown will be displayed as seconds.
4. At the end of the time set, one long beep will sound and "End" will appear in the display. To change the number of timer reminder signals, see page 7.

To cancel:

1. Press and hold **TIMER** pad for several seconds. The time of day will reappear.

OR

2. Press the **TIMER** pad and the "0" number pad. After a slight delay the time of day will reappear.

NOTE: Pressing CANCEL pad to cancel the timer will cancel ALL selected oven functions except the timer.

Control Options

Timer Beep Options

You have a choice of three "end of timer" reminder signals:

Option 1: One beep at the end of the timer operation, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2: One beep at the end of the timer operation, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3 (default option): One beep at the end of the timer operation, then, no other beeps.

Setting the Timer Beeps

1. Press the **TIMER** and **CANCEL** pads at the same time and hold for several seconds.
   - A single beep will sound.
   - Display will show the indicator word TIMER and the current option – 1, 2, or 3.
2. Press the appropriate number pad (1, 2, or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

Clock Controlled Oven Cooking Beep Options

You have a choice of three "end of timed cook" reminder signals for programmed cooking:

Option 1 (default option): Four beeps at the end of cooking then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2: Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3: Four beeps at the end of cooking, then, no other beeps.

Setting Clock Controlled Oven Cooking Beeps

1. Press **COOK TIME** and **CANCEL** pads at the sam time and hold for several seconds.
   - A single beep will sound.
   - Display will show the indicator word COOK and t current option – 1, 2, or 3.
2. Press the appropriate number pad (1, 2, or 3) to select t option you wish. The current time of day will reappe in the display after four seconds.

Cancel Clock Display Option

If you prefer that the time of day not be displayed when t oven is not operating:

1. Press **CLOCK** and **CANCEL** pads at the same time a hold for several seconds. The time of day will disapp in the display.
2. Press **CLOCK** pad to briefly recall the time of day desired. The time of day will appear in the display four seconds.

To restore: Press the **CLOCK** and **CANCEL** pads at same time and hold for several seconds. The time of will reappear in the display.

Automatic Oven Turn Off Option

The oven will automatically turn off after 12 hours, if accidentally leave it on. You may deactivate this feat if desired.

To Eliminate 12 Hour Turn Off

1. Press the **CLOCK** pad and hold for several seconds u "12" appears in the display. The indicator word T will flash in the display.
2. Press any number pad until 8888 appears in the disp Current time of day will reappear after four secon

To restore: Press the **CLOCK** pad and hold for se seconds until 8888 appears. Press "1" number pad. will appear briefly in the display followed by the cu time of day.

Oven Temperature Adjustment Option

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the oven temperature, set the temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press the **BAKE** pad.
2. Enter 550° by pressing the number pads "5, 5, 0".
3. Press and hold the **BAKE** pad for several seconds until 0° appears in the display.
4. Press any number pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°F.
   - Press repeatedly to reach +35°F. Continue pressing to reduce the temperature up to -35°F.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
5. When you have made the adjustment, press the **CANCEL** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

NOTE: Do not change the temperature setting more than 10° at a time before testing the oven.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

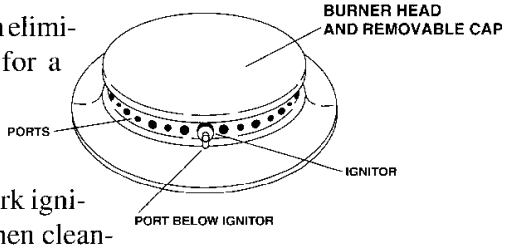
Surface Cooking

Surface Controls

CAUTIONS:

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the OFF position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

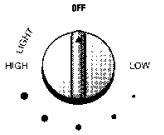
Pilotless Ignition



Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner. If cleaning cloth should catch the ignitor, it could be damaged, preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using straight pin.

Surface Control Knobs

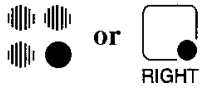


Slide-In

Free-Standing

Use to turn on the surface burners. An infinite choice of heat settings is available from LOW to HIGH. At the HIGH setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

Graphics next to the knob identify which burner the knob controls. For example, the graphic at right shows the right front burner location.

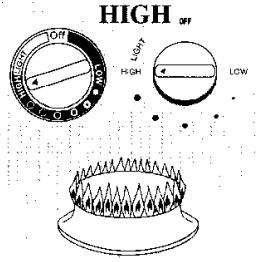
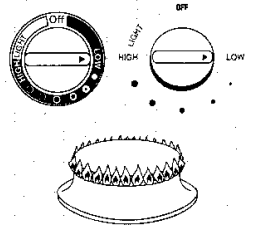


Setting the Controls

1. Place a pan on the burner grate.
   - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to **LIGHT** setting.
   - A clicking (spark) sound will be heard and the bur will light. (All four ignitors will spark when surface burner knob is turned to the **LIGHT** p tion.)
3. After the burner lights, turn knob to desired flame s
   - The ignitor will continue to spark until the kno turned past the **LIGHT** position.

Suggested Heat Settings

The size and type of cookware will affect the heat setti For information on cookware and other factors affect heat settings, refer to **"Cooking Made Simple"** book

Setting	Uses
HIGH 	Use HIGH to bring liquid to a b or reach pressure in a pressure coo Always reduce setting to a lowe heat when liquids begin to boil foods begin to cook.
LOW 	An intermediate flame size is use continue cooking. Food will not c any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boi the same temperature whether boiling gently or vigorously.
	Use LOW to simmer foods, kee foods warm and melt chocolate butter.

Operating During a Power Failure

1. Hold a lighted match to the desired surface burner he
2. Push in and turn the control knob slowly to **LIGH**
3. Adjust the flame to the desired level.

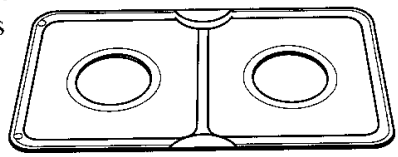
CAUTION: When lighting the surface burner be sure all of the controls are in the OFF position. Stri the match first and hold it in position before turning t knob to **LIGHT.**

Cooktop

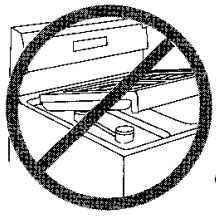
To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor the porcelain.

The cooktop is designed with two contoured wells with removable porcelain covered drip pans to contain spills. (See page 20 for cleaning directions.)



Drip Pan



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. ***Do not attempt to lift the cooktop for any reason.***

Sealed Burners

The sealed burners of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner heads should be cleaned after each use. The head portion of the burner has a removable cap that is easily removed for cleaning. (See page 19 for cleaning directions.)

The burner will operate effectively with or without the burner cap.

High Performance Burner(s) *(12,000 BTU*)*

There are one or two high speed burners on your range. Ranges with one high speed burner have the burner located in the right front position. Ranges with two high speed burners have the burners located in the right front and left rear positions. These burners offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

or

POWER
BOOST

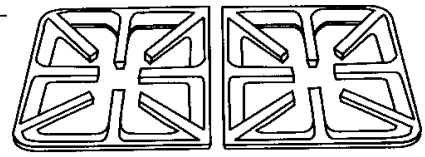
Simmer Burner *(select models)*

SIMMER

Select range models offer one simmer burner. This burner is located in the right rear position. The simmer burner offers a lower BTU flame for delicate sauces or melting chocolate.

** BTU ratings will vary when using LP gas.*

Burner Grates



The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

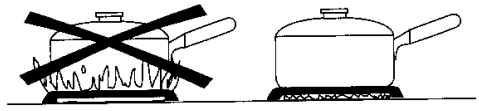
NOTES . . .

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.

  If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)

  With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner.
- Refer to page 23 to adjust the LOW setting, if needed.
- The flame should be adjusted so it does not extend beyond the edge of the pan.



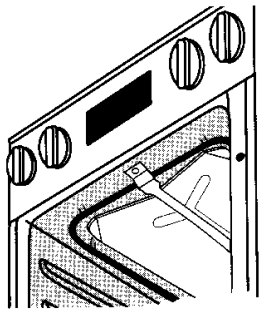
Oven Operation

Pilotless Ignition

Your range is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and ***the oven will not operate during a power failure.***

A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

Even Heat Assist (select models)



Select models are equipped with a 110V electric top element to insure even browning during baking and roasting.

Oven Fan(s)

A **cooling fan** is featured on slide-in ranges to protect the clock and oven controls. The fan automatically turns on whenever the oven is set for a broiling or cleaning operation. The fan will also turn on during some baking operations. When the oven is turned off and has cooled, the cooling fan will automatically turn off.

A **convection fan** (select models) is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on whenever the **CONVECT** pad is pressed and will turn off when **CONVECT** is canceled.

NOTE: The convection fan will automatically stop whenever the oven door is opened.

Setting the Controls for Baking, Roasting, and Convection* Baking and Roasting

***Convection cooking available on select models only.**

1. Place oven racks on proper rack positions. (See page 14.)
2. Press **BAKE** or **CONVECT BAKE** pad.
   - BAKE will flash in the display.
   - 000 and the oven icon ☐ will light in the display.

   - When convection cooking is selected, a fan icon will also appear.
3. Press the **PRESET (0)** pad to set 350°F automatical When convection cooking, 325°F will be automa cally set when **PRESET (0)** is pressed. Or press th appropriate number pads for the desired oven tempe ture.
   - The temperature can be set from 100°F to 550°I
   - There will be a four second delay before oven tu on. When the oven turns on:
     - The bake icon (top and bottom bars) will lig
     - A red preheat indicator will light.
     - 100°F or the actual oven temperature will app in the display.
     - When convection cooking, the fan icon will begin to rotate.

   - The temperature in the display will increase in increments until the oven reaches the preset ter perature.
4. Allow 7-14 minutes for the oven to preheat.
   - A single beep will indicate that the oven is preheated.
   - The preheat indicator will turn off.

5. Check cooking progress at the minimum cooking ti Cook longer if needed.
6. Press **CANCEL** pad and remove food from oven
   - Time of day will reappear in the display.

   NOTE: If you forget to turn off the oven, it wi automatically turn off at the end of 12 hours. To deactivate this feature, see pg.7.

NOTES . . .

- Press the **BAKE** or **CONVECT BAKE** pad to recall the preselected temperature during preheat.
- To change oven temperature during cooking, press the appropriate **BAKE** or **CONVECT BAKE** pad and the appropriate number pads for the desired oven temperature.
- If more than 30 seconds elapse between pressing a function pad and pressing a number pad, the display will return to the previous display.
- **As a general rule, when convection baking (select models), set the oven temperature 25°F lower than the conventional recipe or prepared mix directions. Baking time will be the same to a few minutes less than directions. (See Baking Chart next column.)**
- **When convection roasting (select models), roasting times are generally 25-30% less.** (Maintain conventional roasting temperatures.)
- See roasting chart in **"Cooking Made Simple"** booklet for recommended roasting temperature and times, and additional baking and convection cooking tips.
- You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.
- During some extended oven cooking operations, you may hear a "popping" sound when the oven burner cycles. This is normal.
- The convection fan (select models) turns on five minutes after the oven comes on. This is normal.

Convection Cooking of Frozen Convenience Foods (select models)

- Preheating the oven is **not** necessary.
- Follow package recommendations for oven temperature, foil covering and the use of cookie sheets. Cooking times will be similar. (See chart above right for some exceptions.)
- Most foods are cooked on rack position #3.
- For multiple rack cooking with convection, use racks #2 and 4 or #1, 3 and 5. Pizzas should be placed on cookie sheets.

Cooking Chart for Convenience Foods

		Convect Bake Oven Not Preheated	
Frozen Convenience Foods	Rack Position	Temp. ° F	Minutes *
Fish Sticks	3	400°	13-18
French Fries	3	450°	15-25
Pizza	3	400°	13-18

* The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you cook.

Baking Chart

		Convect Bake (select models)		Conventional Bake	
Product & Type	**Rack Position**	**Preheated (°F)****	**Min.***	**Preheated (°F)**	**Min.***
Cake					
Layer - 9", 2 Pans	3	325°	20-25	350°	28-33
Sheet - 9x13"	3	325°	26-30	350°	30-40
Angel Food -Tube	2	350°	28-40	375°	30-42
Pie					
Two Crust, - 9" Fruit, Fresh	3	350°-400°	45-60	375°-425°	45-60
One Crust - 9" Custard, Fresh	1	325°-375°	35-45	350°-400°	45-60
Cookies					
Chocolate Chip	3	325°-350°	6-10	350°-375°	8-12
Sugar	3	325°-375°	4-8	350-400°	7-11
Brownies - 9x13"	3	325°	20-26	350°	25-35
Breads - Yeast					
Loaf - 9x5"	2	350°	17-23	375°	20-30
Rolls	3	350°-375°	7-12	375°-400°	9-16
Breads - Quick					
Loaf - 8x4"	2	325°-350°	35-50	350°-375°	50-60
Biscuits	3	375°-400°	7-11	400°-425°	8-15
Muffins	3	350°-400°	15-20	375°-425°	15-25
Vegetables					
Potatoes (med.) Do not wrap in foil, prick with fork.	3	400°	45-50	425°	55-65
Squash	3	325°	45-55	350°	55-65

* The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

** The Convect Bake temperature is 25°F lower than recommended on package mix or recipe.

Oven Operation (continued)

Oven Vent

When the oven is in use the area near the vent may feel warm or hot to the touch. Never block the vent opening.

On free-standing ranges, the oven vent is located at the base of the control panel.

On slide-in ranges, the vent is located at the rear of the cooking surface.

Oven Bottom

Protect oven bottom against spillovers, especially acid or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place aluminum foil directly on the oven bottom.**

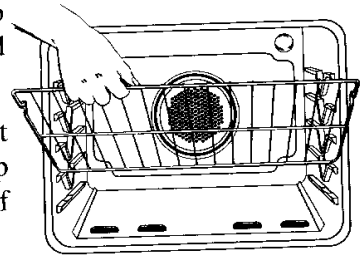
Oven Light

The oven light automatically comes on when the oven door is opened. When the door is closed, press the rocker switch on the control panel to turn the light on or off.

Oven Racks

CAUTION: Do not attempt to change the rack position when the oven is hot.

Convection ranges are equipped with three racks. Conventional ranges are equipped with two racks. The racks are designed with a lock-stop edge.

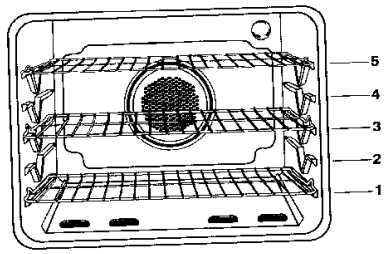


To remove: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions



Three rack convection baking. (select models)

RACK 5 (highest position):
For toasting bread or broiling thin, non-fatty foods.

RACK 4:
Used for most broiling.

RACK 3:
Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:
Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

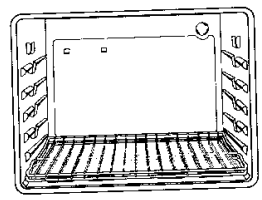
RACK 1:
Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

Multiple Rack Cooking:

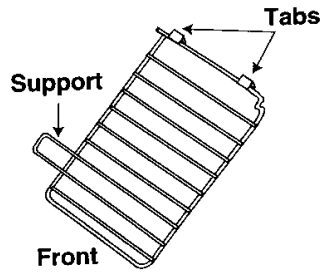
Two rack: (select models with convection baking and all conventional baking)
Use rack positions 2 and 4, or 1 and 4.

Three rack: (Convection baking only, select models)
Use rack positions 1, 3 and 5 (see illustration above).

ROASTING POSITION:
Used for roasting taller cuts of meat or turkey. Place both oven racks, one above the other, on the raised sides of the oven bottom.



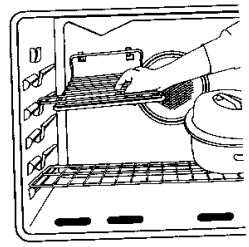
Half Rack



The Half Rack Accessory provides space for a vegetable dish when a large roaster is on the lower rack.

To install in oven:

1. Always install half rack when oven is cool.
2. To install, grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.



To remove from the oven:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.

NOTES . . .

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.

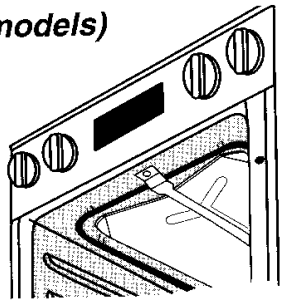
Oven Operation (continued)

Broiling

For best results, use a pan designed for broiling.

For additional broiling tips, refer to the **"Cooking Made Simple"** booklet.

Even Heat Assist (select models)



Select ranges are equipped with a 110V electric top element which surrounds the broiler burner. This element enhances broiler performance by providing more even heat to improve overall browning.

Setting the Controls for Broiling

Place the oven rack in the proper rack position (see following chart).

1. Press the **BROIL** pad.
   - BROIL will flash in the display.
   - 000 and the oven icon ☐ will light in the display.

2. Press the **PRESET (0)** pad to enter **HI** broil. Press again to set **LO** broil.
   - The oven has a variable broil feature which means **HI**, **LO** or a specific broil temperature can be selected. To select a specific temperature, press the appropriate number pads for the temperature desired after 000 appears in the display.
3. There will be a four second delay before oven turns on. When the oven turns on:
   - The BROIL symbol will light in the display.
   - The indicator word BROIL will remain in the display.

4. Place food in oven. Close oven door and cook according to the following Broiling Chart.
5. Press **CANCEL** pad. Remove food and broiler pan from the oven. Time of day will reappear in the display.

Broiling Chart

Foods	Rack* Position	Broil Setting	Min./Side (Appro 1st Side	2nd Sid
Beef				
Steak (1")				
Medium	4	HI	9-10	6-9
Well	3	HI	10-12	9-11
Hamburgers (4oz)				
Well	4	HI	8-10	6-8
Pork				
Chops (1")	4	HI	12-14	10-12
Ham Slice (1/2")	4	HI	4-5	3-5
Poultry				
Pieces	3	LO	18-20	12-15
Seafood				
Fish Steaks, Buttered (1")	4	HI	6-7	5-

*The top rack is position #5.

Note: This chart is a suggested guide. The times may with food being cooked.

NOTES . . .

- If more than 30 seconds elapse between pressing th **BROIL** pad and number pad, the oven is not set and th display will return to the previous display.
- **HI** broil is used for most broiling. Use **LO** or a low broil temperature when broiling longer cooking foo or thin pieces of food. The lower temperature allo food to cook to the well done stage without excessi browning.
- **Slide-in models feature a cooling fan that automa cally turns on during broiling and will automatica turn off after broiling when the oven has cooled.**

Clock Controlled Oven Cooking

NOTES:

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.
- **The clock must be functioning and correctly set.**

Clock Controlled Oven Cooking is used to turn the oven off at a preset time of day or delay the start and then turn off the oven. This feature can be used with either oven cooking or self-cleaning. See page 18 for instructions on delaying the start of a clean cycle.

Immediate Start: Oven turns on immediately and automatically turns off at a preset time.

Delayed Start: Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can be set for up to 11 hours and 59 minutes (11:59).

If more than 30 seconds elapse between pressing a function pad and pressing the appropriate number pads, the oven is NOT set and display will return to the previous display.

Setting the Controls

To Start Immediately and Turn Off Automatically:

1. Press the **BAKE** or **CONVECT BAKE** (select models) pad.
   - BAKE will flash and 000 and the oven icon will appear in the display.
   - When convection cooking is selected, a fan icon will appear in the display.
2. Press the **PRESET (0)** pad to set 350°F. When convection cooking, 325°F will automatically be set. Or, press the appropriate number pads for the desired oven temperature.
3. Press the **COOK TIME** pad.
   - COOK TIME will flash and 0HR:00 will light in the display.
4. Press appropriate number pads to enter cooking hours and minutes. **EXAMPLE:** If cooking time selected for baking is 2 hours and 30 minutes, the display will show:

5. At the end of the clock controlled cook time, the oven will shut off automatically. "End" will light in the display and four beeps will be heard.
6. Press **CANCEL** pad. Remove food from the oven. If the program is not canceled, there will be one beep every 30 seconds for five minutes.

   NOTE: If you wish to change the beeps at the end of clock controlled cooking, see page 7.

To Delay the Start and Turn Off Automatically:

1-4. Follow preceding steps 1-4.

5. Press **STOP TIME** pad. STOP TIME will flash in the display.

   Display will show the calculated stop time based on the current time of day and the cook time previously entered.
6. Press the appropriate pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day. **EXAMPLE:** If at 10:00 you set the oven for 350°F and 2 hours and 30 minutes of cooking time, the calculated stop time would be 12:30.
   - If you want the stop time to be 1:30, press the number pads "1,3,0". Four seconds later, the display will show 1:30 along with the indicator words DELAY, STOP TIME.

   NOTE: It is not necessary to set a start time. Control will determine when to start the oven based on cook time set.
7. At the end of the delayed period, the DELAY indicator word will go off and the oven will begin to heat. At the end of the Cook Time, the oven will shut off automatically, "End" will light in the display and four beeps will be heard.
8. Press **CANCEL** pad. Remove food from the oven. If the program is not canceled, there will be a beep every 30 seconds for five minutes. If you wish to change the beeps at the end of clock-controlled cooking, see page 7.

Care and Cleaning

Self-Clean Oven

⚠ Self-Clean CAUTIONS:

- It is normal for parts of the range to become hot during a clean cycle.
- Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- ***Do not use commercial oven cleaners*** on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for excessive flare-ups, smoking and flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

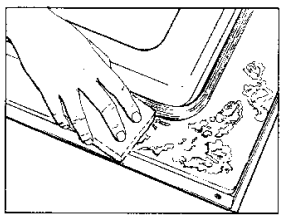
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

The cleaning time can be varied depending on the amount of soil. Press the appropriate number pads to set any amount of time between two and four hours. "2:00" hours of cleaning for light soil, up to "4:00" hours of cleaning for heavy soil.

Before Self-Cleaning

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. ***The oven racks will discolor and may not slide easily after a self-clean cycle.***



Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a nonabrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bo tom to prevent excessive smoking, flare-ups and flar ing during the clean cycle.

Wipe up sugary and acid spillovers such as sweet pot toes, tomato or milk-based sauces. Porcelain enamel acid resistant, not acid proof. ***The porcelain finish ma discolor if acid spills are not wiped up prior to a sel clean cycle.***

Setting the Controls for Self-Clean

1. Close oven door.
2. Press **CLEAN** pad.
   - CLEAN will flash and "—:—" will light in the display.
   - If door has not been closed, "door" will light in th display and a signal will beep until the door is closed and the **CLEAN** pad is pressed again.
3. Press **PRESET (0)** pad for "3:00" hours of cleanin time for an average soiled oven. Or, press the appro priate number pads for the desired cleaning tim between two and four hours.
4. Four seconds after entering the cleaning time, th oven door will automatically lock.
   - LOCK will appear in the display.
   - CLEAN symbol ☐ will appear in the display.

5. When the cleaning time has been completed, th indicator word CLEAN will turn off. The indicato word LOCK will remain on until the oven has coole (approx. 1 hour). When the oven has cooled, th indicator word LOCK will turn off and the door wi automatically unlock.

LOCK IS STILL ENGAGED. DOOR CANNOT BE OPENED UNTIL LOCK IS NO LONGER DISPLAYED.

To Cancel Self-Clean Cycle:

- Press **CANCEL** pad.
- If the indicator word LOCK is NOT displayed, open oven door. If LOCK is displayed, allow oven to cool, then open oven door.

  NOTE: Depending on the length of time the oven had been cleaning, it may take up to an hour for the oven to cool down. When the oven is cool, the door will automatically unlock and can be opened.

If you wish to delay the start of cleaning:

1-3. Follow preceding steps 1-3.

4. Press the **STOP TIME** pad.

- STOP TIME will flash in the display and display will show calculated stop time based on the current time of day and the clean time previously entered.

5. Press the appropriate number pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day.

EXAMPLE: If at 9:00 you set the oven to clean for three hours, the calculated stop time would be "12:00".

- If you want the stop time to be 1:00, press the number pads "1,0,0". Four seconds later, the display will show 1:00 and the indicator word DELAY.

6. When the oven begins to clean, the CLEAN symbol will light and DELAY will go off in the display.

7. When the clean time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.

After Self-Cleaning

About one hour after the end of the clean cycle, the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acid or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

NOTES. . .

- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.
- **Slide-in models feature a cooling fan that automatically turns on during the clean cycle and will automatically turn off after the clean cycle when the oven has cooled.**

Care & Cleaning (continued)

⚠ Cleaning CAUTIONS:

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Broiler Pan and Insert	***Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.*** • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Burner Caps and Sealed Gas Burners	• Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad or in the dishwasher. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001)* and a sponge. • For burned on soil, place burner cap on newspapers and spray with commercial oven cleaner. Follow manufacturer's directions. • Clean gas ports with a straight pin especially the port below the ignitor. Do not enlarge or distort holes. • Be careful not to get water into burner ports. • When cleaning, use care to prevent damage to the ignitor. If the ignitor is soiled, wet or damaged the surface burner will not light.
Burner Grates (porcelain on cast iron)	• Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001)* and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. • For burned on soils, remove grates, place on newspapers and carefully spray with commercia oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop.
Clock and Control Pad Area	• To activate "Control Lock" for cleaning, see page 6. • Wipe with a damp cloth and dry. • Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pa and display area.***
Control Knobs	• Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.
Cooktop, Control Panel (porcelain enamel)	Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistan not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediate with a dry cloth. • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chippin • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

Cleaning Chart -- continued

Parts	Cleaning Procedure
Drip Pans, porcelain	Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance. • When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher. • To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner such as Soft Scrub and a plastic scouring pad. • For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. *(Do not spray surrounding surfaces.)* Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.
Enamel, painted - Side panels (select models) - Storage drawer	• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami. Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. ***NOTE: Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.***
Glass - Oven window - Oven door	• Avoid using excessive amounts of water which may seep under or behind glass. • Wash with soap and water or glass cleaner. Rinse with clear water and dry. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass.
Metal Finishes - Trim parts	• Wash with soap and water, a glass cleaner, or mild liquid sprays. • To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.
Oven Interior	• Follow instructions on pages 17-18 for Self-Cleaning Oven.
Oven Racks	• Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.
Plastic Finishes - Door handles - Control panel trim - End caps	• When cool, clean with soap and water, rinse and dry. • Use a glass cleaner and a soft cloth. ***NOTE:*** *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.* ***NOTE:*** *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk fruit juice, marinade) immediately with a dry paper towel or cloth.*

* To order call 1-800-688-8408.

Maintenance

Cleaning Products

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

- ***Glass Cleaners*** - Cinch, Glass Plus, Windex. (Avoid glass cleaners with ammonia on glass-ceramic cooking surfaces.)
- ***Dishwashing Liquid Detergents*** - Dawn, Ivory, Joy.
- ***Mild Liquid Spray Cleaners*** - Fantastik, Formula 409.
- ***Multi-Surface Cleaners*** - Formula 409 Glass & Surface, Windex Glass & Surface.
- ***Nonabrasive Cleaners*** - Bon Ami, paste of baking soda and water.
- ***Mildly Abrasive Powder or Liquid Cleaners*** - Ajax, Barkeepers Friend, Cameo, Soft Scrub, Smart Cleanser. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same type of appliance finish.)
- ***Nonabrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges*** - Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, Scotch-Brite No Scratch Pads.
- ***Abrasive Scouring Pads*** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

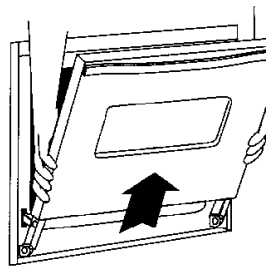
Oven Door

⚠ CAUTIONS:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to ti over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front ove frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against ove frame and could injure your fingers.

To remove:

1. When cool, open the oven door to the broil st position (opened about four inches).
2. Grasp door at each side. Do not use the door hand to lift door.
3. Lift up evenly until door clears hinge arms.



To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the do is completely seated on the hinges. Push down on t top corners of the door to completely seat door hinges. Door should not appear crooked.

   NOTE: The oven door on a new range may f "spongy" when it is closed. This is normal and w decrease with use.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as st wool scouring pads or powdered cleansers as th may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys other objects.
3. Do not close the oven door until the oven racks ar place.

Scratching, hitting, jarring or stressing the glass n weaken its structure causing an increased risk of bre age at a later date.

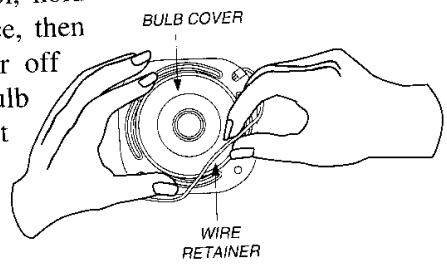
Oven Light

⚠ CAUTIONS:

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

To replace oven light bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. ***NOTE:*** Bulb cover will fall if not held in place while removing wire retainer.

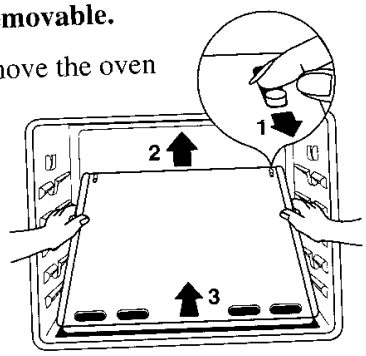


2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

Oven Bottom

The oven bottom on a conventional bake range may be removed for easier cleaning. **NOTE: The oven bottom on convection models is not removable.**

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.



Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

To replace: Fit the front edge of the oven bottom into the oven front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom in place.

Storage Drawer

⚠ CAUTION:

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

To remove:

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer up and out.

To replace:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up front of drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

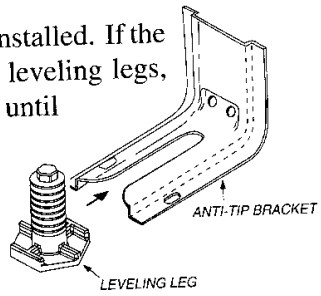
Maintenance (continued)

Leveling Legs

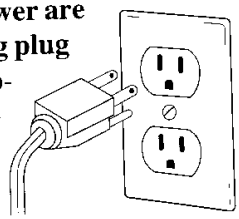
⚠ CAUTION:

- Be sure anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



Electrical Connection



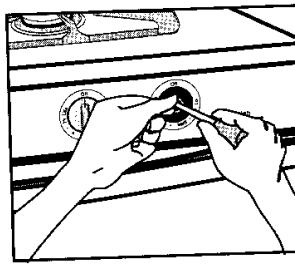
Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

Proportional Valve Adjustment for Surface Burners



The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HIGH for about five minutes to preheat burner ca Turn knob back to LOW; remove knob, and insert a sm screwdriver into the center of the valve stem. Adjust t flame size by turning adjustment screw in either dir tion, while holding the stem.

Flame must be of sufficient size to be stable on all bur ports. If flame adjustment is needed, adjust ONLY on LOW setting. Never adjust flame size on a higher setti

NOTE: **All gas adjustments should be done by qualified servicer only.**

How to Remove Range for Cleaning and Servicing

Follow these procedures to remove appliance for cle ing or servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equip
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the a tip bracket. (See Installation Instructions for loca of bracket.)
5. Reverse procedure to reinstall. If gas line has disconnected, check for gas leaks after reconnec ***NOTE:*** A qualified servicer should disconnect reconnect the gas supply.
6. To prevent range from accidentally tipping, r must be secured to the floor by sliding rear levelin into the anti-tip bracket.

Before You Call For Service

Check these points if . . .

Part or all of the appliance does not work.	• Check to be sure plug is securely inserted into receptacle. • Check or re-set circuit breaker. Check or replace fuse. • Check power supply. • Check if surface and/or oven controls have been properly set. See pages 9 & 11. • Check if oven door is unlocked after a self-clean cycle. See page 18. • Check if oven is set for a delayed cook or clean program. See pages 16 & 18.
Surface burner fails to light.	• Check to be unit is properly connected to power supply. • Check for a blown circuit fuse or a tripped main circuit breaker. • Check to be sure burner ports or ignition ports are not clogged. See page 9. • Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.
The flame is uneven.	• Burner ports may be clogged. • Flame setting may need to be adjusted.
Surface burner flame lifts off ports.	• Check to be sure a pan is sitting on the grate above.
Baking results are not what you expected.	• Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat. • Check rack positions. See page 14. • Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See **"Cooking Made Simple"** booklet for more information on bakeware. • Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers. • Check pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven walls. • Make sure the oven vent has not been blocked. See page 13 for location. • Check to make sure range is level. • Check oven temperatures when convection baking (select models). Decrease conventional baking temperature by 25°F.
Baking results differ from previous oven.	• Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See page 8 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.
Food is not broiling properly.	• Check if oven controls have been properly set. See page 15. • Check oven rack positions. See page 15. • Aluminum foil was incorrectly used. Never line the broiler insert with foil.

more . . .

Before You Call For Service (continued)

Oven smokes excessively during broiling.	• Food too close to flame. See page 15 for more information. • Broiler insert covered with aluminum foil. • Excess fat not trimmed from meat prior to broiling. • A soiled broiler pan was used.
Oven will not self-clean.	• Check to make sure controls are properly set. • Check to make sure the cycle is not set for a delayed start. • Check if door is closed.
Oven did not clean properly.	• Longer cleaning time may be needed. • Excessive spillovers, especially sugary and or acid foods, were not removed prior to self-clean cycle.
Oven door will not unlock after self-clean cycle.	• Oven interior is still hot. Allow about one hour for the oven to cool after the complet of a self-clean cycle. The door can be opened when the LOCK indicator word is displayed.
Moisture condensation collects on oven window.	• This is normal when cooking food high in moisture. • Excessive moisture was used when cleaning the window.
There is a strong odor or light smoke when oven is turned on.	• This is normal for a new range and will disappear after a few uses. Initiating a clean cy will "burn off" the smells more quickly. • Excessive food soils on the oven bottom. Use a self-clean cycle.
A fan sound can be heard (select models).	• This is the cooling fan and is normal. The fan will continue to run after use u the oven cools.
"F" plus a number appears in display.	• This is called a fault code. If a fault code appears in the display and beeps sou press the **CANCEL** pad. If the fault code and beeps continue, disconnect po to the appliance. Wait a few minutes, then reconnect power. If fault code and be still continue, disconnect power to the appliance and call an authorized servi • If the oven is heavily soiled, excessive flare-ups may result in a fault code du a clean cycle. Press **CANCEL** pad and allow the oven to cool for one hour, reset the clean cycle. If the fault code and beeps still continue, disconnect po to the appliance and call an authorized servicer.

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.

- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (next page) for further information on owner's responsibilities for warranty service.

- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR℠ Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900, USA or 1-800-688-2002, CANADA.**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:
  a. Your name, address and telephone number;
  b. Model number and serial number;
  c. Name and address of your dealer or servicer;
  d. A clear description of the problem you are having;
  e. Proof of purchase (sales receipt).

- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

Maytag Range Warranty

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Electric Heating Elements:** surface, broil and bake elements on gas and electric cooking appliances.

Third Through Tenth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Sealed Gas Burners**

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage, or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   - **a.** Correct installation errors.
   - **b.** Instruct the user on the proper use of the product.
   - **c.** Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

   Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208

Form No. B/07/99 Part No. 8113P203-60 MAYTAG ONLINE http://www.maytag.com Litho U.S.A